

# MILK STANDARDS.

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Preliminary Committee Report to the American Public Health Association.

**T**HE Committee begs to report as follows:

1. *Resolved* that "All milk should be classified by dividing it into three grades which shall be designated by the letters of the alphabet." The requirements for the three grades should be as follows:

## GRADE A.

2. *Raw Milk*.—Milk of this class should come from cows free from disease as determined by tuberculin tests and physical examinations by a qualified veterinarian, and should be produced and handled by employees free from disease as determined by medical inspection of a qualified physician, under sanitary conditions, such that the bacterial count does not exceed 10,000 per cubic centimeter at the time of delivery to the consumer. It is recommended that dairies from which this supply is obtained score at least 80 on the United States Bureau of Animal Industry score card.

3. *Pasteurized Milk*.—Milk of this class should come from cows free from disease as determined by physical examinations by a qualified veterinarian, and be produced and handled under sanitary conditions, such that the bacteria count at no time exceeds 200,000 per cubic centimeter. All milk of this class should be pasteurized under official supervision, and the bacterial count should not exceed 10,000 per cubic centimeter at the time of delivery to the consumer. It is recommended that dairies from which this supply is obtained score at least 65 on the United States Bureau of Animal Industry score card.

## GRADE B.

4. Milk of this class should come from cows free from disease as determined by

physical examinations, of which one each year be by a qualified veterinarian, and should be produced and handled under sanitary conditions, such that the bacteria count at no time exceeds 1,000,000 per cubic centimeter. All milk of this class should be pasteurized under official supervision, and the bacterial count should not exceed 50,000 per cubic centimeter when delivered to the consumer.

It is recommended that dairies producing Grade B milk should be scored, and that the health departments or the controlling departments, whatever they may be, strive to bring these sources up as rapidly as possible.

## GRADE C.

5. Milk of this class should come from cows free from disease, as determined by physical examinations, and should include all milk that is produced under conditions such that the bacterial count is in excess of 1,000,000 per cubic centimeter.

All milk of this class should be pasteurized, or heated to a higher temperature, and should contain less than 50,000 bacteria per cubic centimeter when delivered to the consumer.

6. Whenever any large city or community finds it necessary, on account of the length of haul or other peculiar conditions, to allow the sale of Grade C milk, its sale should be surrounded by safeguards such as to insure the restriction of its use to cooking and manufacturing purposes.

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